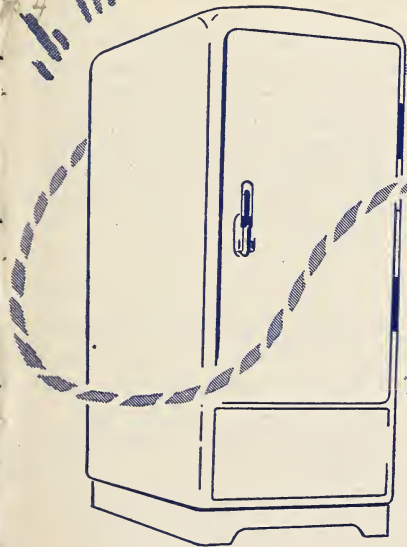


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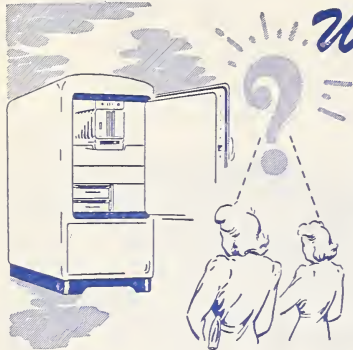


**HOW TO
CHOOSE AND USE
YOUR *Refrigerator***

U.S. DEPARTMENT OF AGRICULTURE

AIS-56





When you buy a refrigerator --

When you buy a refrigerator—whether it is run by electricity, gas, or kerosene or cooled with ice—you'll want to be sure you are getting one that will hold safe refrigerating temperatures, operate efficiently, and last for many years. You'll want also to consider the features that make a refrigerator easy to use and adaptable to the special needs of your family.

You'll find a great variety of models to choose from. And you can expect constant improvements—changes in design, new finishes, added convenience—as new models become available.

ABOUT CONSTRUCTION

You may not be able to judge whether a refrigerator is well built. Construction factors that count most are hidden. Labels do not tell how the refrigerator is built or how it will perform. But if a refrigerator is made by a reliable manufacturer, you can be reasonably sure it will give good service for many years. You can expect it to hold safe refrigerating temperatures without undue operating costs.

The cabinet will have good insulation—material such as cork or fiber glass between the outer and inner walls—to help keep out heat.

The cabinet may be all steel or it may have a wooden frame with metal inside and out, but either type is satisfactory.

Hardware will be of good quality, nonrusting metal. Strong hinges will keep the door from sagging.

Most present-day electric refrigerators have a completely enclosed motor unit, known as a "hermetically sealed" unit. However, an open-type unit will operate just as well.

If you choose a gas refrigerator, find out whether it carries the AGA star of approval. This seal shows that the refrigerator meets requirements for good construction and performance developed by the American Gas Association and adopted by the American Standards Association.

Look for the seal of the Underwriters' Laboratories on an electric, gas, or kerosene refrigerator. It means the refrigerating system and electrical connections are approved as safe.

The Guarantee

Read the guarantee carefully to find out just what it includes. Most manufacturers guarantee that the refrigerator is free from defects in materials and workmanship. Usually the refrigerating system is guaranteed for 5 years and the cabinet and other parts for 1 year.

If you buy from a local dealer, he usually takes care of any repairs covered by the manufacturer's guarantee. If the dealer has a service department, he can make repairs promptly; if not, he may have to send the parts back to the manufacturer. It is wise to find out whether there is an authorized service agency nearby before you buy; if there is not, you may not be able to get the right replacement parts when you need them.



Read the guarantee carefully. Look for the Underwriters' Laboratories seal of approval—UL seal stands for safety. AGA star means a gas refrigerator meets requirements of the American Gas Association and the American Standards Association for construction and performance.

DESIGN AND FINISH

In the design and finish of the refrigerator you can see for yourself what you are getting. For instance, the base of the cabinet may rest flat on the floor, or there may be space between floor and cabinet. If you choose an off-the-floor model, be sure there is space enough under the cabinet for easy cleaning.

The top may be flat or slightly rounded. A flat top gives you a place to set things as you take them from the refrigerator or put them in.

The door may open from either the right or the left. Choose a refrigerator with the opening on the side nearest your kitchen cabinet or work table so you won't have to walk around the door to reach into the food compartment. Check the latch to see if it opens easily.

Baked-on synthetic enamel and porcelain enamel are the finishes used on present-day refrigerators. Both are smooth and easy to clean. They will not crack, chip, or peel if treated with ordinary care.

The outside of most cabinets is synthetic enamel. Modern methods of applying make this a finish that wears well and if scratched or nicked, the enamel can be touched up. The porcelain enamel finish found on many deluxe models will not wear off, but may chip from a sharp blow. If marred, it cannot be repaired satisfactorily in the home.

Electric, gas, and kerosene refrigerators have one-piece porcelain linings with rounded corners. These are long-wearing, easy to clean, and keep the refrigerator from absorbing food odors. In most ice refrigerators porcelain is used only for the bottom, where hardest wear comes.

The lining of the ice compartment in an ice refrigerator is of nonrusting metal, usually galvanized iron. The rack to hold the ice may be of galvanized iron or, in more expensive models, of metals such as monel and stainless steel. Copper is best for the drain pipe. If ice rack and drain are not removable, check to see that they are easy to clean.

SPECIAL FEATURES

Before you decide on your refrigerator, note the special features of the different models and consider carefully their advantages. Remember that each extra adds to the cost, though it may make no difference in the actual operation of the refrigerator. Most manufacturers have economy or "stripped" models that are just as well built as the more expensive ones.

Look for These

Certain special features you will probably want because they will help you make the best use of your refrigerator.

An ice-tray release, a standard feature on many refrigerators, may prevent damage to the cooling unit. You're not likely to use a sharp knife or ice pick to pry trays loose when there's an easier and quicker way.

An ice-cube release does away with the wasteful practice of using hot water to take cubes from trays and is a timesaver, too.

Another especially useful feature is one that automatically brings the refrigerator back to normal operation after defrosting. There's no danger that the food compartment will get too warm and cause food to spoil because you forget to turn the current back on.



Adjustable shelves that can be used at different levels make refrigerator space more adaptable to your needs. A divided shelf also helps fit the space to what you have to store—you can make room for extra milk bottles or the occasional watermelon, whole ham, or turkey without taking out a whole shelf.

A covered vegetable crisper provides proper storage for fresh vegetables. If built in or specially designed to fit the refrigerator, the vegetable crisper helps use space to advantage.

Consider These, Too

You will find various other special features in different makes and models. Whether or not they are worth the extra cost to you depends on your own particular needs and what you like.

A dry-storage bin under the food compartment gives you extra storage space for potatoes, root vegetables, canned goods.

A meat container that slides under the cooling unit makes it easy to store meat properly.

Sliding shelves bring food from the back part

of the refrigerator into easy reach. If you choose them, be sure they have a stop so they cannot tip or be pulled clear out accidentally.

Narrow shelves on the inside of the door are handy for keeping such things as citrus fruits and small jars of salad dressing or cheese.

A light inside the refrigerator that comes on when the door is opened helps you locate food more easily.

Large-size cooling units in some models give extra ice-cube capacity.

A storage compartment for frozen food is something you may want in your new refrigerator. Some models are now being built with this added feature. The compartment is large enough to hold at least a week's supply of frozen foods for the average-size family. The frozen-storage compartment will save frequent trips to market or to your locker plant. And you can freeze food in it—small quantities of vegetables and fruits from your garden, for instance, or left-over cooked foods such as meat that you want to save for later use.

BE SURE IT'S BIG ENOUGH



Choose a refrigerator that's big enough—if you get a size even larger than you think you'll need, it probably will be none too big. The larger size will cost a little more than the smaller one in the first place, but in the long run you'll probably save money because more food can be properly stored.

Home refrigerators have from about 3 to 12 cubic feet of food-storage space. The right size for you depends on a number of things—size of your family—how much company you have—the kinds of fresh food and how much you have to store—how often you go to market and how much you buy at a time—any special food storage problems, such as unusually large quantities of milk, eggs, or other produce.

A family of two, cooking three meals a day, will need at least a 6-cubic-foot refrigerator. To figure size for a larger family, a good rule is to add an extra cubic foot for each two additional persons.

COSTS OF OPERATION AND UPKEEP

The purchase price of a refrigerator doesn't tell the whole story of the costs. To decide which type of refrigerator you can best afford, you'll need to find out how much it will cost to run the different kinds as well as how much you will pay in the first place.

Tests show that household refrigerators of the 6-cubic-foot size use monthly an average of about

30 kilowatt-hours electricity, or

15 gallons kerosene, or

1,000 cubic feet natural gas, or

1,800 cubic feet manufactured gas, or

700 pounds ice.

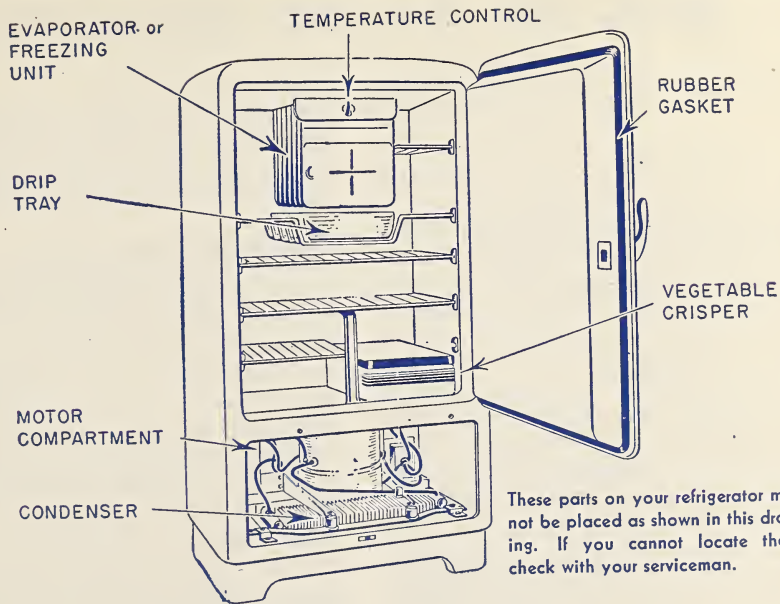
If you multiply these amounts by the local cost per unit, you will have some idea about how the cost of one type of operation compares with another. In your home the cost of running a 6-cubic-foot refrigerator may be more or less than these averages—conditions vary in different homes and at different times.

The larger refrigerators cost a little more to operate. A frozen-food storage compartment will also run up the monthly bill.

There's upkeep to be considered, too. Sooner or later a mechanical refrigerator will need repairs. There's no way of knowing in advance just how much you will have to spend for such servicing. Dealers may be able to give you some idea of the average cost of upkeep on models they sell. Often friends and neighbors who have had experience with different makes can give helpful information.

The more moving parts and automatic controls a refrigerator has, the more chances of its getting out of order. Gas and kerosene refrigerators may need frequent cleaning and adjustment of the burners.

For servicing, the sealed-in motor unit of an electric refrigerator is sent back to the factory. The local dealer or service company puts another in its place while repairs are being made.



These parts on your refrigerator may not be placed as shown in this drawing. If you cannot locate them, check with your serviceman.

Good care for your refrigerator

To get the best service from your refrigerator, treat it well.

Follow these simple rules . . .

- Place it level, in a cool spot
- Keep it at the right temperature
- Follow directions for defrosting
- Keep every part clean
- Have repairs made at once

Put It Where It's Cool

Place your refrigerator in the coolest convenient spot in the kitchen and be sure it is level. Best place is where no sun can shine on it . . . away from radiators or hot-air registers . . . away also from the kitchen range.

If your refrigerator is operated by electricity, gas, or kerosene be sure there are at least 2½ inches between the back of the cabinet and the

wall and 8 to 12 inches of open space above the refrigerator, unless a special flue provides ventilation. Air must circulate freely to carry away the heat that comes from the refrigerator.

Control the Temperature

Cold enough is the aim, but don't overdo it. Set the control to the right point. You won't need any place in the refrigerator, except the freezing compartment, to be colder than 40° F. On the other hand, nowhere should the temperature be higher than 50°. If in doubt about the temperature, check it with a reliable thermometer. Leave the door closed about an hour before reading the thermometer.

Don't make a mechanical refrigerator work overtime. After quick-freezing, return the temperature control to the normal setting just as soon as the job is done.

If yours is an ice refrigerator, keep the ice compartment well filled unless it's the new top-icer type that holds refrigerating temperatures until the ice is almost gone. In this type the ice melts mostly at the bottom of the cake and re-icing isn't necessary until the cake has melted down to 1 or 2 inches. Never cover the ice to save it and risk losing good food. Ice cools the refrigerator only as it melts.

Open the door only when necessary and shut it as soon as possible. Each time you open it warm air rushes in and sends the temperature up.

Tips on Storing

Make every inch of space count. Don't cool things not in need of it, such as pickles and jellies. Heavy store wrappings, cardboard cartons, tops of vegetables have no business in the refrigerator. Nor have oversize containers; use those that fit things you have to store.

Let warm food cool before storing. In most refrigerators it's best to cover all foods except

those like oranges that have their own cover of thick skin. When foods are left uncovered, flavors may be transferred from one to another. Moisture is lost from foods and causes frost to form more quickly on the cooling unit.

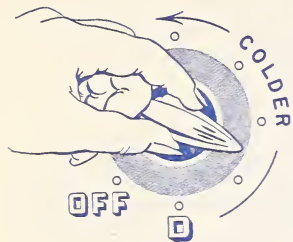
Save the Surface

Keep the inside lining and shelves of the refrigerator in good condition. Wipe up spills at once. Avoid putting acid food, such as tomatoes or lemons, against the enamel finish of the refrigerator. Although the finish may be acid-resistant, don't run the risk of ruining the glaze by letting acid foods stand on it.

Guard the gasket or rubber seal around the refrigerator door. Wipe off any food or grease immediately. Even oil from the hands is harmful to rubber, so keep fingers off the gasket. Take care not to scratch or scuff the rubber.

Make it a habit to close the door by the handle. Pushing day after day in one spot may eventually wear the finish unless it's porcelain enamel.

When You Defrost



Don't put defrosting off too long. Do it before the frost on the evaporator becomes a quarter of an inch thick. Thick frost slows down the cooling of foods . . . may send the temperature of the food-storage compartment up

even though the refrigerating system is working harder than it does normally.

Before defrosting, remove the freezer trays. This hastens defrosting—especially if there are ice cubes in the trays. Be sure the drip tray is empty and in place to catch the melting frost.

Never use anything sharp to chip frost from the evaporator or to loosen the ice-cube trays. There is danger of injuring the coils that hold the freezing fluid.

If the manufacturer recommends it, defrosting can be speeded up by keeping the trays filled with hot water while the control is set at "off" or "defrost."

All Out for Cleaning

When you defrost your refrigerator is a good time to do an all-out job of cleaning. After the frost is all melted, empty the drip tray, take out the food, and remove the shelves.

For cleaning the inside, dissolve 1 level tablespoon of baking soda in each quart of warm water used. Wash both outside and inside of the cooling unit. Be sure to get the surface clean of frost. Then go over the same surfaces with a cloth wrung from clear water. Wipe dry. Clean every part of the inside of the refrigerator in the same thorough way. Wash the rubber gasket with soap and water instead of soda.

Use soap and water to wash shelves, drip pan, ice trays, and containers such as fruit baskets and vegetable crispers. Rinse and wipe dry.

Never use harsh, scratchy cleaning powders on any part of a refrigerator.

After cleaning the refrigerator, turn the control back to normal setting. Fill cube trays to about a quarter inch of top with fresh, cold water. See that all food containers are clean and dry as they are returned to shelves. Work quickly so refrigerator keeps as cold as possible.

For an ice refrigerator, the best time to clean is just before fresh ice is put in, and this type too, needs to be emptied of food and ice for a thorough job. Follow the same three steps for cleaning—wash, rinse, wipe dry.

Drain pipe and trap need special attention. Clean them thoroughly every few weeks—take them out for cleaning if they're removable. Once a week, flush out the drain with a pint of warm water mixed with a tablespoon of soda.

Keep the Outside Spick and Span

Whatever the outside finish of your refrigerator, mild soapsuds will clean it. Never use harsh,

scratchy cleaners. For refrigerators finished in synthetic enamel many manufacturers recommend using a wax polish, after or instead of washing. The polish cleans the surface and leaves a protective coating over the enamel.

Wash the metal trim also with warm soapsuds, and polish with a soft cloth. Nickel and chromium scratch easily. Use only fine metal polishes such as silver polish on them.

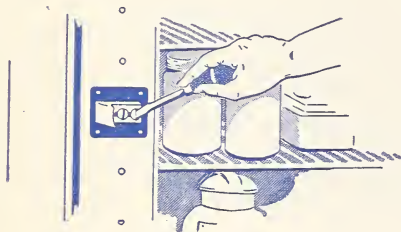
Don't Overlook the Condenser

The condenser releases into the outside air the heat taken from the food compartment. It is located either in the motor compartment or at the back of the refrigerator.

The condenser needs to be kept free from dust and lint—in some refrigerators it may need cleaning every month, in others not oftener than every 6 months. A stiff brush or the dusting tool of the vacuum cleaner is best for this job. Always disconnect an electric refrigerator before cleaning the condenser.

Check the Gasket

Sometimes the door gasket gets brittle and hard and no longer seals the door tightly. To test how tight the gasket is, close the door on a piece of ordinary wrapping paper about the size and thickness of a dollar bill. If the paper pulls out easily, the gasket is not tight enough to keep warm air from passing into the refrigerator. This might be the fault of the door. Try tightening hinges or latch to make the door fit more snugly. Test again with paper. If the door still does not close tightly, get a new gasket.



Watch the Motor

At normal setting, electric refrigerators made in recent years rarely run more than one-third of the time under average kitchen temperature conditions. If the motor runs more than the usual time, first check the door closing as suggested to see that warm air is not leaking into the cabinet. Then if the motor is still running more than it should, or if your gas or kerosene refrigerator is using more fuel than you think it should, call in the serviceman to check.

To Oil or Not to Oil

A sealed-in motor unit is permanently oiled before it leaves the factory.

Oil an open-type unit according to the manufacturer's directions. Always disconnect the refrigerator when oiling this type of machine.

Keep any belt in the motor compartment clean by wiping with a dry cloth. See that no grease or oil comes in contact with the belt.

If the belt becomes loose, call a serviceman and have him show you how to adjust the tension, if it is possible to make this adjustment.

In Case of Trouble

If your refrigerator motor suddenly stops running, first check the fuse. You can replace a blown fuse yourself and save a service call.

Have repairing and service work on your refrigerator done only by an authorized service company. If you move to a community where there is no authorized company, find out from the manufacturer how to get the right kind of service.

When asking for service, especially when writing the manufacturer, state model, when and where purchased, cabinet and unit serial numbers, and describe the trouble fully.

When Not in Use

If an electric refrigerator is not to be used for quite a period of time, disconnect it; for gas or

kerosene refrigerator, turn off gas or shut off oil. Remove all food, defrost, and clean the entire cabinet thoroughly. Leave cube trays empty on refrigerator shelves. Leave the door of the refrigerator ajar.

In an open-type unit a serviceman will need to close the valves and open them again when the machine is put into service. Sealed-type units need no servicing when put out of use; neither do gas or kerosene refrigerators.

An ice refrigerator needs only to have the ice and food removed, the box and drain pipe thoroughly cleaned, and the door left ajar.

If You Should Move

If you should move, be sure everything inside your refrigerator is securely fastened, especially the motor unit. Make certain that the voltage and type of current in your new home are right for it. The motor name plate gives the information you need to check with your utility company as to voltage and type of current.

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